

CITY COUNCIL REPORT



Meeting Date: *October 17, 2017*
General Plan Element: *Land Use*
General Plan Goal: *Support a diversity of businesses.*

ACTION

Series 12 (restaurant) **Liquor License Request for 76-LL-2017 The Clayton House.** To consider forwarding a recommendation of approval to the Arizona Department of Liquor Licenses and Control for a Series 12 (restaurant) State liquor license for a new location and new owner.

OWNER

Clayton Universal, LLLP

APPLICANT CONTACT

Jeffrey Miller

LOCATION

3719 N. 75th St

BACKGROUND

This request is for a Series 12 (restaurant) liquor license for a new location and new owner.

APPLICANT'S PROPOSAL

The applicant is seeking a favorable recommendation on a Series 12 (restaurant) liquor license. This allows the holder of a restaurant license to sell and serve spirituous liquor solely for consumption on the premises of an establishment which derives at least forty percent (40%) of its total revenue from the sale of food.

Because the venue functions as an event hall, the applicant has indicated that this establishment will serve liquor between variable hours differing for each event. Due to State liquor license processing requirements, they are not required to notify the City or the State if they change their hours of operation.

Action Taken _____

IMPACT ANALYSIS

Reliability and Location

A.R.S. Section 4.-203.A and R19-1-702 Granting a License for a New Owner and Location

The capability, qualifications and reliability of the applicant has been shown, and the public convenience and best interest of the community will be substantially served by the issuance.

Restaurant

A.R.S. Section 4-205.02 and R19-1-206 Criteria for Restaurant Operations

The area of the establishment where liquor is stored and served is 17,086 sq. ft. in size, plus a proposed 6,851 sq. ft. patio. There is no bar service area; all liquor will be prepared in the kitchen area, which is 2,013 sq. ft. or 12% of the gross floor area. This owner intends to operate this location as a banquet hall and reception facility. Although the applicant is requesting a recommendation for a Series 12 (restaurant) liquor license, the facility is not designed to operate as a traditional restaurant or bar and will be used primarily for weddings, wedding receptions, ceremonies, and other banquet occasions. A live entertainment conditional use permit was approved in 2017 (5-UP-2017). The building also includes separate tenant spaces which will not be licensed by this application.

Outdoor Patio

The proposed patio, on the north and west sides of the building, is 6,851 sq. ft. and does not encroach into the adjacent pedestrian walkway. There is a minimum 6 ft. clearance for pedestrian access.

Zoning

This site is zoned Highway Commercial Downtown Overlay (C-3 DO). The C-3 district allows restaurants/banquet halls as permitted uses. The surrounding area is reasonably compatible with this use.

Parking and Traffic

The surrounding street network provides sufficient access.

A total of 24 spaces are required for this use and 35 spaces are provided for the community building. The existing building is not expanding and the sale of spirituous liquor itself does not increase parking demand. Parking is in compliance with the zoning ordinance.

Public Safety

Police Department: Recommendation No Opposition

Major life safety issues: None noted.

Public Notice and Proximity

The applicant has maintained the required posting notice for the State mandated 20-day period. No petitions or protests were received during the 20 (twenty) day posting period.

COUNCIL OPTIONS & STAFF RECOMMENDATION

Council Options

The City Council has the option of recommending approval, disapproval or no recommendation to the Arizona Department of Liquor Licenses and Control.

Staff Recommendation

The City of Scottsdale staff has conducted a review and advises that the license request meets the criteria imposed for determining that the community's best interest is substantially served by the issuance of the liquor license and advises that the license request meets the criteria imposed for determining the capability, qualifications and reliability of the applicant.

Next Steps

The City Council's recommendation of approval, disapproval or no recommendation will be forwarded to the Department of Liquor Licenses and Control for their consideration. If the application is approved by the Department of Liquor Licenses and Control, the applicant should receive their license from the State within 105 days of original application.

RESPONSIBLE DEPARTMENT(S)


Casey Steinke, Planning Specialist, csteinke@ScottsdaleAZ.gov
Planning and Development Services

Thomas Myers, Lieutenant, tmyers@scottsdaleaz.gov
Police Special Investigations

APPROVED BY



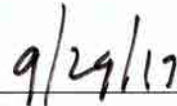
Tim Curtis, AICP, Current Planning Director
480-312-4210, tcurtis@scottsdaleaz.gov



Date



Randy Grant, Director
Planning and Development Services
480-312-2664, rgrant@scottsdaleaz.gov



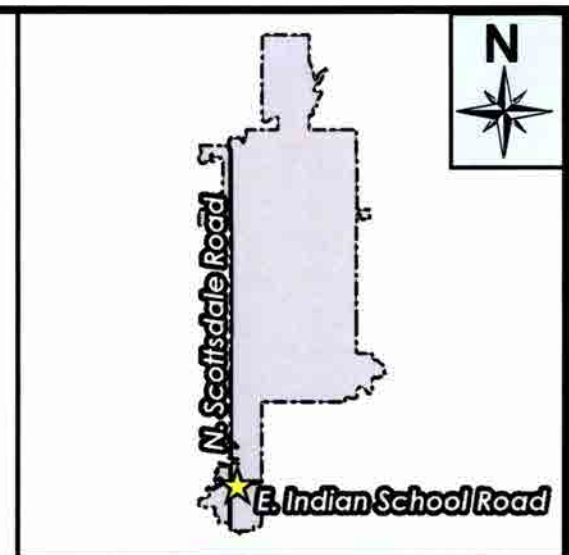
Date

ATTACHMENTS

1. Map
2. City of Scottsdale Applicant Questionnaire
3. State Application (Front Page, including menu)
4. Floor Plan



76-LL-2017



The Clayton House



Liquor License Questionnaire

Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)

Please complete all questions and return within 3 business days.

Name of Business: The Clayton House

Business Address: 3719 N 75th St Scottsdale AZ 85251

Total Gross Square Footage of Establishment: 21,297

Was liquor sold at this location prior to this application? ☐ Yes ☒ No

If yes, what type of license? _____

Is this business currently open? ☐ Yes ☒ No

If yes, is this business operating with an Interim license? ☐ Yes ☐ No

If no, what is the proposed opening date? November 2017

Is this business under construction or being remodeled? ☒ Yes ☐ No

Does this business have an existing patio? ☐ Yes ☒ No Dimensions of patio _____

Does this business have a proposed patio? ☒ Yes ☐ No Dimensions of patio 6851

For Restaurants, Bars and Restaurants/Bars:

Will the bar service area be in excess of 15% of the gross floor area? ☐ Yes* ☒ No

Gross square footage of bar service area: 1362

(includes the floor area under indoor and outdoor bars and the floor area behind the bars used for storage, prep and serving of food or drinks)

Will the kitchen be less than 15% of the gross floor area? ☐ Yes* ☒ No

Gross square footage of kitchen: 1400

(do not include refrigerators or areas used for storage of food or beverages)

During what hours will the establishment provide full kitchen service? Hours change per event

During what hours will the establishment offer liquor sales? Liquor sales will be offered during event hours

Will age verification be required/requested for admittance at any time during business operations? ☐ Yes* ☒ No

Is a cover charge required for admittance at any time during business operations? ☐ Yes* ☒ No

Will less than 40% of gross revenues be derived from the sale of prepared food? ☐ Yes* ☒ No

***May require a Conditional Use Permit**

Please check **one** of the following that best describes the primary business operation:

☐ packaged retail ☒ restaurant ☐ bar ☐ personal service ☐ education service

☐ manufacturing ☐ hotel / tourist accommodation ☐ residential facility ☐ sports / theater

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ Phone: 480-312-7000 ♦ Fax: 480-312-7088



Liquor License Questionnaire

Restaurants & Bars (Series 11, 12, 6, 3, 7, 13)

Please complete all questions and return within 3 business days.

Will this business feature any of the following:

Patron Dancing?	<input checked="" type="checkbox"/> Yes*	<input type="checkbox"/> No	Karaoke?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Live Bands?	<input checked="" type="checkbox"/> Yes*	<input type="checkbox"/> No	DJ?	<input checked="" type="checkbox"/> Yes*	<input type="checkbox"/> No
Amplified music?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Games?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
Adult Entertainment?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No	Four or more pool tables?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No
After hours?	<input type="checkbox"/> Yes*	<input checked="" type="checkbox"/> No			

*May require a Conditional Use Permit

Applicant Narrative:

ARS 4-201-G: In all proceedings before the governing body of a city or town, the Board of Supervisors of a County or the Board, the applicant bears the burden of showing that the public convenience requires and that the best interest of the community will be substantially served by the issuance of this license.

1. I have the capability, qualifications and reliability to hold a liquor license because:
We currently own other locations with liquor licenses and will ensure our employees will attend the Title 4 basic liquor law class.
2. The public convenience requires and the best interest of the community will be substantially served by the issuance of the liquor license because:
We would like to offer an event venue to the area. We feel this will be a great asset to the area.
3. Please describe your business:
Event Venue

The City's forwarding of a recommendation to the AZ Department of Liquor Licenses and Control does not waive and is not a substitute for the Licensee's obligation to comply with all state, local and federal laws, policies and regulations applicable to the license. The Recommendation is not a permit or regulatory approval to hold any events or construct or demolish any improvements. Zoning processes, building permit processes, and similar regulatory requirements may apply to Licensee's contemplated Improvements and are completely separate from the Recommendation. Licensee shall be responsible to, separate and apart from this Recommendation, directly obtain all necessary permits and approvals from any and all governmental or other entities including the City's having standing or jurisdiction over the subject areas. For more information regarding zoning processes, building permit processes, and similar regulatory requirements and approvals please call 480-312-2611.

Print Name: Rhonda Rodriguez Signature: [Signature] Date: 9/25/17

Submit

Planning and Development Services

7447 E. Indian School Road, Suite 105, Scottsdale, AZ 85251 ♦ Phone: 480-312-7000 ♦ Fax: 480-312-7088



Arizona Department of Liquor Licenses and Control
800 W Washington 5th Floor
Phoenix, AZ 85007-2934
www.azliquor.gov
(602) 542-5141

DLLC USE ONLY

License #	12078171
Date Accepted:	9-11-17
CSR:	AP

Application for Liquor License
Type or Print with Black Ink

APPLICATION FEE AND INTERIM PERMIT FEES (IF APPLICABLE) ARE NOT REFUNDABLE
A service fee of \$25 will be charged for all dishonored checks (A.R.S. § 44-6852)

SECTION 1 Type of License

- ☐ Interim Permit
☒ New License
☐ Person Transfer
☐ Location Transfer (series 6, 7 and 9)
☐ Probate/ Will Assignment/ Divorce Decree (No Fees)
☐ Seasonal

SECTION 2 Type of Ownership

- ☐ J.T.W.R.O.S.
☐ Individual
☒ Partnership
☐ Corporation
☐ Limited Liability Co
☐ Club
☐ Government
☐ Trust
☐ Tribe
☐ Other (Explain) _____

17 SEP 11 11:49 AM 3:54

SECTION 3 Type of license

- ☐ Add Sampling Privilege for Series 9 and 10 only (Complete Sampling Privilege application)
A.R.S. § 4-206.01 (G), (H), (I) & (L)
☐ Add Growler privileges (restaurant, series 12, license only. 300-foot restriction applies)
A.R.S. § 4-207(A) & (B)

1. Type of License (restaurant, bar etc.): Series 12 2. LICENSE # (if issued): 12078171

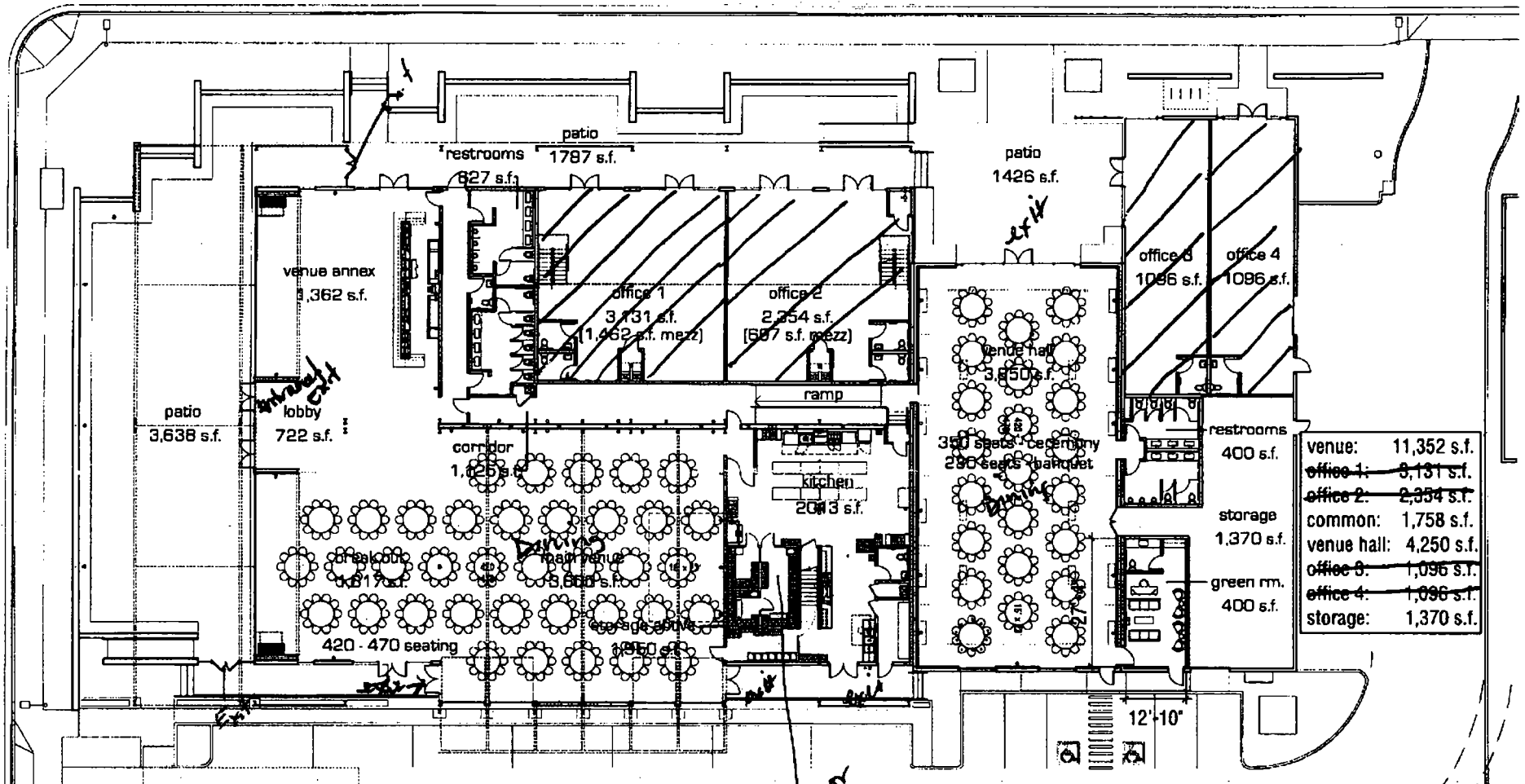
SECTION 4 Applicants

1. Agent's Name: Miller Jeffrey Craig P1077179
Last First Middle
2. Applicant/Licensee Name: Clayton Universal, LLLP B1045806
(Ownership name for type of ownership checked on section 1)
3. Business Name (Doing Business As-DBA): The Clayton House B1059552
4. Business Location Address: 3719 N 75th St Scottsdale AZ 85251 Maricopa
(Do not use PO Box) Street City State Zip Code County
5. Mailing Address: P O Box 2502 Chandler AZ 85244
(All correspondence will be mailed to this address) Street City State Zip Code
6. Business Phone: Pending Daytime Contact Phone: 4807302675
7. Email Address: rhonda@azlic.com
8. Is the Business located within the incorporated limits of the above city or town? ☒ Yes ☐ No
If you checked no, in what City, Town, County or Tribal/Indian Community is this business located? _____

Fees: <u>100</u>	<u>—</u>	Department Use Only <u>50</u>	<u>22x4</u>	<u>238.00</u>
Application	Interim Permit	Site Inspection	Finger Prints	Total of All Fees
Is Arizona Statement of Citizenship & Alien Status for State Benefits complete?				<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

proposed floor plan

pr-04



venue:	11,352 s.f.
office 1:	3,731 s.f.
office 2:	2,354 s.f.
common:	1,758 s.f.
venue hall:	4,250 s.f.
office 3:	1,096 s.f.
office 4:	1,096 s.f.
storage:	1,370 s.f.

clayton encore

3719 north 75th st, scottsdale, az 85251

date: april 24, 2017

scale: 1" = 20'-0"

n/a

architecture, concepts
aline

Passed Appetizers

\$3.50 PER PERSON, PER SELECTION

COLD

AHI TUNA, AVOCADO,
CHIVE CEVICHE SHOTS [GF]

ALMOND CHICKEN SALAD WONTON, HOISIN DRIZZLE

SHARP WHITE CHEDDAR, ROASTED PEARS, FIG JAM,
ARUGULA CROSTINI [V]

HEIRLOOM TOMATO, FETA, BASIL CROSTINI [V]

RUBY & GOLDEN BEET, FETA BROCHETTE,
CILANTRO PESTO [GF]

SEARED AHI TUNA TOSTADA, AVOCADO CRÈME [GF]

SEARED PONZU SALMON, PETITE WONTON,
ASIAN SLAW

SHRIMP, JICAMA CEVICHE SHOTS [GF]

TANDOORI CHICKEN TOSTADA,
MICRO GREENS

WATERMELON, GOAT CHEESE BOXES,
BALSAMIC DRIZZLE [V] [GF]

HOT

ARTICHOKE, SPINACH, MUSHROOM,
HAVARTI TULIPS [V]

BEEF WELLINGTON, PORT REDUCTION

BROCCOLI, SPINACH, FETA CROQUETTES [V]

CHICKEN, MUSHROOM WELLINGTON,
PARSLEY PESTO

PAPRIKA CHICKEN EMPANADAS, CILANTRO PESTO

POTATO GALETTES, SMOKED SALMON TARTAR

ROASTED PEAR, BRIE, CARAMELIZED ONION, FIG TULIPS [V]

SEARED DIVER SCALLOPS, PETITE WONTON, ASIAN SLAW

SESAME GINGER CHICKEN SATAY, HOISIN DRIZZLE [GF]

SPINACH, LEEK, ARTICHOKE STRUDEL,
PARMESAN CRUST [V]

SPANISH BEEF EMPANADAS, TOMATILLO CHUTNEY

YUKON GOLD, GREEN CHILI BOURIKAS,
SESAME CRUST [V]

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Premium Appetizers

ADDITIONAL \$4.50 PER PERSON, PER SELECTION

PETITE CRAB CAKES, BASIL REMOULADE

TANDOORI SHRIMP SKEWERS, CUCUMBER RAITA [GF]

CILANTRO, TEQUILÀ GRILLED SHRIMP SKEWERS [GF]

BACON WRAPPED SCALLOP SKEWERS [GF]

VEGETARIAN [V] GLUTEN FREE [GF]

Appetizer Stations

\$10.00 PER PERSON, PER STATION

CRUDITES & HUMMUS

ASSORTED LOCAL AND IMPORTED CHEESES, OLIVES, DRIED FRUIT
ASSORTED VEGETABLE CRUDITÉS, AND DIPS
CRISPY ROSEMARY PITA CHIPS

MEDITERRANEAN MIX

GRILLED MEDITERRANEAN VEGETABLE DISPLAY
TZATZIKI, BABAGHANOUSH, PITA CHIPS
ROASTED OLIVES, DOLMADES
SPINACH FETA CROQUETTES
GOAT CHEESE SPREAD

ARIZONA SALSA BAR

SALSA ROJO, GUACAMOLE, SALSA VERDE, FRESH TORTILLA CHIPS
CHICKEN, BLACK BEAN, GREEN CHILI QUESADILLAS
HOT SPINACH, GREEN CHILI, QUESO FRESCO
ASSORTED VEGETABLE CRUDITÉS

ITALIAN ANTIPASTI [PREMIUM \$12PP]

ASSORTED ITALIAN CHEESES AND CHARCUTERIE
OLIVES, MARINATED PEPPERS, ARTICHOKE
TOMATO MOZZARELLA CAPRESE SALAD
GRISSINI & BAGUETTES

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS
ALL PRICES BASED ON A MINIMUM OF 50 GUESTS

Clayton Catering

DINNER BUFFET PACKAGE

MODERN MENU ON A CLASSIC SPREAD

\$56.00 PER PERSON

[50-74 GUESTS, \$62.00 PER PERSON]

FINAL PRICES BASED ON MENU SELECTIONS

SELECTION INCLUDES THE FOLLOWING:

THREE PASSED APPETIZERS

DISPLAY OF ARTISIAN BREADS

TWO SALADS

THREE ENTRÉES [TWO PROTEINS + ONE VEGETARIAN]

TWO SIDE DISHES

DESSERT BAR **OR** PASSED DESSERTS

COFFEE BAR

CHILDREN: 4-12 YEARS OLD \$25 • 3 & YOUNGER, NO CHARGE

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]

CUSTOM MENUS AVAILABLE UPON REQUEST



Passed Appetizers

SELECTION OF [3] APPETIZERS

COLD

AHI TUNA, AVOCADO,
CHIVE CEVICHE SHOTS [GF]

ALMOND CHICKEN SALAD WONTON, HOISIN DRIZZLE

BRIE, ROASTED PEARS, FIG JAM,
ARUGULA CROSTINI [V]

HEIRLOOM TOMATO, FETA, BASIL CROSTINI [V]

RUBY & GOLDEN BEET, FETA BROCHETTE,
CILANTRO PESTO [GF]

SEARED AHI TUNA TOSTADA, AVOCADO CRÈME [GF]

SEARED PONZU SALMON, PETITE WONTON,
ASIAN SLAW

SHRIMP, JICAMA CEVICHE SHOTS [GF]

TANDOORI CHICKEN TOSTADA,
MICRO GREENS [GF]

WATERMELON, GOAT CHEESE BOXES,
BALSAMIC DRIZZLE [V] [GF]

HOT

ARTICHOKE, SPINACH, MUSHROOM,
HAVARTI TULIPS [V]

BEEF WELLINGTON, PORT REDUCTION

BROCCOLI, SPINACH, FETA CROQUETTES [V]

CHICKEN, MUSHROOM WELLINGTON,
PARSLEY PESTO

PAPRIKA CHICKEN EMPANADAS, CILANTRO PESTO

POTATO GALETTES, SMOKED SALMON TARTAR

ROASTED PEAR, BRIE, CARAMELIZED ONION, FIG TULIPS [V]

SEARED DIVER SCALLOPS, PETITE WONTON, ASIAN SLAW

SESAME GINGER CHICKEN SATAY, HOISIN DRIZZLE [GF]

SPINACH, LEEK, ARTICHOKE STRUDEL,
PARMESAN CRUST [V]

SPANISH BEEF EMPANADAS, TOMATILLO CHUTNEY

YUKON GOLD, GREEN CHILI BOURIKAS,
SESAME CRUST [V]

Premium Appetizers

ADDITIONAL \$1.00 PER PERSON, PER SELECTION

PETITE CRAB CAKES, BASIL REMOULADE

TANDOORI SHRIMP SKEWERS, CUCUMBER RAITA [GF]

CILANTRO, TEQUILA GRILLED SHRIMP SKEWERS [GF]

BACON WRAPPED SCALLOP SKEWERS [GF]

VEGETARIAN [V] GLUTEN FREE [GF]

The Greens

SELECTION OF [2] SALADS

HERBED BABY POTATO SALAD,
CREAMY WHOLE GRAIN MUSTARD DRESSING [GF]

BRUSSELS SPROUT SALAD, GREEN BEANS, JICAMA, CRANBERRIES,
SWEET LEMON DRESSING [GF]

MIXED LEAF GREEN SALAD, ROASTED PEARS, JULIENNE VEGETABLES,
DRIED FIGS, CANDIED PECANS, CITRUS BERRY VINAIGRETTE [GF]

CHOPPED SOUTHWESTERN SALAD, ROASTED CORN, BLACK BEANS,
DICED RED PEPPERS, CREAMY CUCUMBER CILANTRO DRESSING [GF]

SPICY PRIMAVERA PASTA SALAD, CREAMY TOMATO CAPER DRESSING

GREEK SALAD, PEARL TOMATOES, CUCUMBERS, SHAVED RED ONIONS,
ROMAINE, FETA, KALAMATA OLIVES, PITA CHIP CROUTONS

CAPRESE SALAD, TOMATOES, MOZZARELLA,
ROASTED ARTICHOKES, BASIL DRIZZLE [GF]

ASIAN CABBAGE AND SNAP PEA SALAD,
SESAME GINGER MISO DRESSING [GF]

RED QUINOA, RED CABBAGE, GREEN BEAN SALAD,
TOASTED CUMIN-LEMON DRESSING [GF]

BEET, JICAMA, GINGER SALAD, LIME VINAIGRETTE [GF]

TUSCAN KALE SALAD, SHAVED PARMESAN, LEMON, GARLIC,
FRESH BREAD CRUMBS

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

VEGETARIAN ENTRÉES

EGGPLANT ROLLATINI

RICOTTA, MUSHROOM, SPINACH, TOMATO COULIS, PARMESAN CRUST [GF]

ROASTED EGGPLANT AND PORTABELLA MUSHROOM STRUDEL

TOMATO COULIS, FETA CHEESE

VEGETABLE ENCHILADAS

**ARTICHOKES, BUTTERNUT SQUASH, LEEKS, RED PEPPERS,
GREEN CHILE SAUCE [GF]**

POULTRY ENTRÉES

CHICKEN SCALLOPINI

LEMON CAPER SAUCE OR MUSHROOM MARSALA SAUCE

LEMON CHICKEN

HONEY THYME REDUCTION [GF]

GRILLED CHICKEN & VEGETABLE SKEWERS

LEMON THYME MARINADE [GF]

GRILLED CHICKEN BREAST

MANGO PINEAPPLE SALSA [GF]

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

FISH ENTRÉES

HERB CRUSTED SEARED SALMON
FRESH TOMATO HERB COULIS [GF]

SESAME ROASTED SALMON
LEMON GRASS, GINGER, MANGO SALSA

MEDITERRANEAN STYLE BAKED WILD COD
TOMATO, OLIVE, FETA [GF]

PESTO CRUSTED SABLE
ROASTED TOMATO LEEK CONFIT [MP] [GF]

MEAT ENTRÉES

BEEF WELLINGTON
MUSHROOM DUXELLE, RED WINE THYME REDUCTION [ON THE SIDE]

BRAISED BONELESS BEEF SHORT RIB
BORDELAISE SAUCE [GF]

GRILLED BEEF TENDERLOIN CUMIN SKEWERS
CUCUMBER RAITA, WILTED GREENS [GF]

ROSEMARY-BRINED BEEF RIB EYE ROAST
AU JUS, HORSERADISH, CHIPOTLE AIOLI [\$60] [GF]

HERB CRUSTED BEEF TENDERLOIN
MUSTARD-HERB DEMI-GLACE [\$62] [GF]

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]
VEGETARIAN [V] GLUTEN FREE [GF]

The Sides

SELECTION OF [2] SIDE DISHES

GARLIC HERB MASHED POTATOES

GRILLED ROSEMARY POLENTA WEDGES

ORZO PASTA EDAMAME PILAF

OVEN ROASTED HERBED BABY POTATOES

RED QUINOA, ROASTED CORN, GREEN ONION COUSCOUS PILAF TIMBALE

ROASTED POTATOES, OLIVE OIL, SEA SALT NESTS

ROSEMARY HERB CREAMY POLENTA

WILD AND BASMATI RICE CUMIN PILAF



ROASTED SEASONAL VEGETABLES

BRUSSELS SPROUTS, ALE AND SOY

CUMIN ROASTED SUNBURST SQUASH

GRILLED BABY PEPPER MÉLANGE

SAUTÉED HARICOT VERTS

ROASTED ASPARAGUS SPEARS

ROASTED JULIENNE CARROTS, DILL, SEA SALT

ROASTED ROOT VEGETABLE MÉLANGE

ROASTED ZUCCHINI, YELLOW SQUASH MEDLEY

CREAMED SPINACH GRATIN

ALL CHOICES ARE SUBJECT TO SEASONAL AVAILABILITY

VEGETARIAN [V] GLUTEN FREE [GF]

The Sweets

DESSERT BAR

SELECTION OF [3] DESSERTS

SEASONAL FRESH FRUIT DISPLAY [GF]

CHOCOLATE FUDGE S'MORES BAR

PETITE TIRAMISU SHOTS

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS:

MANGO, BERRY, CHOCOLATE

CHOCOLATE CRANBERRY
SPICED HAZELNUT BARK [GF]

CINNAMON SUGAR DOUGHNUTS
VANILLA CREAM, LEMON CURD

THREE ASSORTED COOKIE JARS
CHEF'S SELECTION

CHOCOLATE DIPPED CREAM PUFFS
ASSORTED TOPPINGS

ASSORTED FRESH FRUIT TARTLETTES

LEMON CHEESECAKE BARS

MOCHA FUDGE GANACHE BROWNIES

OR

PASSED DESSERTS

SELECTION OF [3] DESSERTS

CHOCOLATE CHIP COOKIES, MILK SHOTS

BITE SIZED CINNAMON SUGAR DOUGHNUTS
ON A STICK

MINI CHURROS, CARAMEL DRIZZLE

CHOCOLATE MOCHA MOUSSE SHOTS

PETITE FUDGE S'MORES BITES

TIRAMISU SHOTS

LAYERED STRAWBERRY SHORTCAKE SHOTS

FRUIT KEBABS, KUMQUAT MINT DRIZZLE [GF]

CRANBERRY CHOCOLATE RICE CRISPY BITES

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS: MANGO, BERRY,
CHOCOLATE

MINI CHEESECAKE BITES ON A STICK, DRIZZLE

MINI FRESH FRUIT TARTLETTES

BITE-SIZED MOCHA FUDGE GANACHE
BROWNIES

NO DESSERT, SUBTRACT \$5.00PP FROM TOTAL PACKAGE PRICE

GLUTEN FREE [GF]

Late Night Cravings

CHILDHOOD FAVORITES WITH A GROWNUP TWIST

\$10.00 PER PERSON, PER STATION - 50 GUEST MINIMUM
[50-74 GUESTS, \$12.00 PER PERSON]

SLIDER BAR

BBQ BEEF BRISKET SLIDERS
TATER TOTS

THE GRILLED CHEESE

MINI GRILLED CHEESE SANDWICHES [V]
PARMESAN FRIES

TACO STATION

MINI STEAK OR CHICKEN TACOS
QUESADILLAS, SALSA [V]

FRENCH FRY HEAVEN

ASSORTED FRENCH FRIES [V]
CHEESE, SOUR CREAM, BACON, CONDIMENTS

AM IN THE PM

CUSTOM MINI EGG BURRITOS
HASH BROWN PATTIES

AFTER HOURS FLATBREADS

CUSTOM CLASSIC CHEESE FLATBREADS [V]
KETTLE CHIPS

GLUTEN FREE [GF] VEGETARIAN [V]

Late Night Cravings

CHILDHOOD FAVORITES WITH A GROWNUP TWIST

\$10.00 PER PERSON, PER STATION - 50 GUEST MINIMUM
[50-74 GUESTS, \$12.00 PER PERSON]

SLIDER BAR

BBQ BEEF BRISKET SLIDERS
TATER TOTS

THE GRILLED CHEESE

MINI GRILLED CHEESE SANDWICHES [V]
PARMESAN FRIES

TACO STATION

MINI STEAK OR CHICKEN TACOS
QUESADILLAS, SALSA [V]

FRENCH FRY HEAVEN

ASSORTED FRENCH FRIES [V]
CHEESE, SOUR CREAM, BACON, CONDIMENTS

AM IN THE PM

CUSTOM MINI EGG BURRITOS
HASH BROWN PATTIES

AFTER HOURS FLATBREADS

CUSTOM CLASSIC CHEESE FLATBREADS [V]
KETTLE CHIPS

GLUTEN FREE [GF] VEGETARIAN [V]

Clayton Catering

BABY SHOWER MENU

\$36.00 PER PERSON

BEET, PERSIAN CUCUMBER, GOATS CHEESE, BUTTER LETTUCE SALAD,
CANDIED PECANS, APRICOT VINAIGRETTE

PETITE CURRIED CHICKEN SALAD CROISSANTS

ROASTED ARTICHOKE, GREEN CHILI, MUSHROOM FLATBREADS

HEIRLOOM TOMATO, MOZZARELLA, BASIL CAPRESE SALAD

ARIZONA CITRUS BERRY SALAD, MINT CHIFFONADE

REGULAR COFFEE, WATER, ICE TEA

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS

CUSTOM MENUS AVAILABLE UPON REQUEST

VEGETARIAN * GLUTEN FREE (GF) OPTIONS AVAILABLE



Clayton Catering

FAMILY-STYLE DINNER PACKAGE

AWARD-WINNING CATERING SHARED WITH FAMILY & FRIENDS

\$62.00 PER PERSON

[50-74 GUESTS, \$68.00 PER PERSON]

FINAL PRICES BASED ON MENU SELECTIONS

INCLUDES A SELECTION OF THE FOLLOWING:

THREE PASSED APPETIZERS
ARTISAN BREAD BASKET, BUTTER
PRE-PLATED SALAD
THREE ENTRÉES [TWO PROTEINS + ONE VEGETARIAN]
TWO SIDE DISHES
DESSERT BAR OR PASSED DESSERTS
COFFEE BAR

CHILDREN: 4-12 YEARS OLD \$25 • 3 & YOUNGER, NO CHARGE

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]

CUSTOM MENUS AVAILABLE UPON REQUEST

Passed Appetizers

SELECTION OF [3] APPETIZERS

COLD

AHI TUNA, AVOCADO,
CHIVE CEVICHE SHOTS [GF]

ALMOND CHICKEN SALAD WONTON, HOISIN DRIZZLE

BRIE, ROASTED PEARS, FIG JAM,
ARUGULA CROSTINI [V]

HEIRLOOM TOMATO, FETA, BASIL CROSTINI [V]

RUBY & GOLDEN BEET, FETA BROCHETTE,
CILANTRO PESTO [GF]

SEARED AHI TUNA TOSTADA, AVOCADO CRÈME [GF]

SEARED PONZU SALMON, PETITE WONTON,
ASIAN SLAW

SHRIMP, JICAMA CEVICHE SHOTS [GF]

TANDOORI CHICKEN TOSTADA,
MICRO GREENS [GF]

WATERMELON, GOAT CHEESE BOXES,
BALSAMIC DRIZZLE [V] [GF]

HOT

ARTICHOKE, SPINACH, MUSHROOM,
HAVARTI TULIPS [V]

BEEF WELLINGTON, PORT REDUCTION

BROCCOLI, SPINACH, FETA CROQUETTES [V]

CHICKEN, MUSHROOM WELLINGTON,
PARSLEY PESTO

PAPRIKA CHICKEN EMPANADAS, CILANTRO PESTO

POTATO GALETTES, SMOKED SALMON TARTAR

ROASTED PEAR, BRIE, CARAMELIZED ONION, FIG TULIPS [V]

SEARED DIVER SCALLOPS, PETITE WONTON, ASIAN SLAW

SESAME GINGER CHICKEN SATAY, HOISIN DRIZZLE [GF]

SPINACH, LEEK, ARTICHOKE STRUDEL,
PARMESAN CRUST [V]

SPANISH BEEF EMPANADAS, TOMATILLO CHUTNEY

YUKON GOLD, GREEN CHILI BOURIKAS,
SESAME CRUST [V]

Premium Appetizers

ADDITIONAL \$1.00 PER PERSON, PER SELECTION

PETITE CRAB CAKES, BASIL REMOULADE

TANDOORI SHRIMP SKEWERS, CUCUMBER RAITA [GF]

CILANTRO, TEQUILA GRILLED SHRIMP SKEWERS [GF]

BACON WRAPPED SCALLOP SKEWERS [GF]

VEGETARIAN [V] GLUTEN FREE [GF]

The Greens

SELECTION OF [1] SALAD

MIXED LEAF GREENS, ROASTED PEARS, JULIENNE VEGETABLES,
CANDIED NUTS, CITRUS BERRY VINAIGRETTE
(CRUMBLLED BLUE CHEESE OPTIONAL) [GF]

MIXED LEAF GREENS, PEARL TOMATOES, ENGLISH CUCUMBERS,
PALM HEARTS, KALAMATA OLIVES, TOASTED PEPITAS,
LEMON HERB VINAIGRETTE (CRUMBLLED FETA OPTIONAL) [GF]

GRILLED SEASONAL VEGETABLE TOWER, ROMAINE-RADICCHIO
BLEND, CRUSTED GOAT CHEESE MEDALLION, BASIL PESTO DRESSING

ICEBERG WEDGE, PARMESAN WAFER, CRISPY BACON
LARDONS, CREAMY CUCUMBER BLUE CHEESE DRESSING

MESCLUN GREENS, ROASTED BEETS, SLIVERED APPLES, CRISPY FETA
CROQUETTES, TOASTED PECANS, STRAWBERRY GINGER DRESSING

TUSCAN KALE SALAD, SHAVED PARMESAN, LEMON, GARLIC,
FRESH BREAD CRUMBS

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

VEGETARIAN ENTRÉES

EGGPLANT ROLLATINI

RICOTTA, MUSHROOM, SPINACH, TOMATO COULIS, PARMESAN CRUST [GF]

VEGETABLE ENCHILADAS

ARTICHOKES, BUTTERNUT SQUASH, LEEKS, RED PEPPERS,
GREEN CHILE SAUCE [GF]

VEGAN EGGPLANT ROLLATINI

QUINOA, MUSHROOM, SPINACH, FRESH TOMATO COULIS [GF] [VEGAN]

ROASTED EGGPLANT

PORTOBELLO MUSHROOM, POLENTA STRATA, TOMATO COULIS, FETA

SPINACH CHEESE RAVIOLI

TOMATO-VODKA CREAM SAUCE

POULTRY ENTRÉES

CHICKEN SCALOPPINI

ARTICHOKES, BRAISED PEARL ONION, MARSALA WINE REDUCTION

CHICKEN BALLANTINE

PROSCIUTTO, ASPARAGUS, WINE DEMI [GF]

GRILLED CHICKEN & VEGETABLE SKEWERS

LEMON THYME MARINADE [GF]

GRILLED CHICKEN BREAST

MANGO PINEAPPLE SALSA [GF]

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

FISH ENTRÉES

HERB CRUSTED SEARED SALMON
FRESH TOMATO CAPER COULIS [GF]

SESAME ROASTED SALMON
LEMON GRASS, GINGER, MANGO SALSA [GF]

PESTO CRUSTED WILD COD
ROASTED TOMATO LEEK FETA CONFIT [GF]

MEAT ENTRÉES

GRILLED BEEF FLAT IRON
SLICED ON THE BIAS, HERB CHIMUCHURRI [GF]

BEEF WELLINGTON
MUSHROOM DUXELLE, RED WINE THYME REDUCTION [ON THE SIDE]

BRAISED BONELESS BEEF SHORT RIB
BORDELAISE SAUCE [GF]

GRILLED BEEF TENDERLOIN CUMIN SKEWERS
CUCUMBER RAITA, WILTED GREENS [GF]

HERB CRUSTED BEEF TENDERLOIN
MUSTARD-HERB DEMI-GLACE (\$70) [GF]

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]

VEGETARIAN [V] GLUTEN FREE [GF]

Side Selections

SELECTION OF [2] SIDE DISHES

Starch

GARLIC HERB MASHED POTATOES

GRILLED ROSEMARY POLENTA WEDGES

ORZO PASTA EDAMAME PILAF

OVEN ROASTED HERBED BABY
POTATOES

RED QUINOA, ROASTED CORN, GREEN
ONION COUSCOUS PILAF TIMBALE

ROSEMARY HERB CREAMY POLENTA

WILD AND BASMATI RICE CUMIN PILAF

Vegetable

ROASTED SEASONAL VEGETABLES

BRUSSELS SPROUTS, ALE AND SOY

CUMIN ROASTED SUNBURST SQUASH

GRILLED BABY PEPPER MÉLANGE

SAUTÉED HARICOT VERTS

ROASTED ASPARAGUS SPEARS

ROASTED JULIENNE CARROTS, DILL, SEA SALT

ROASTED ROOT VEGETABLE MÉLANGE

ROASTED ZUCCHINI, YELLOW SQUASH MEDLEY

ALL CHOICES ARE SUBJECT TO SEASONAL AVAILABILITY

VEGETARIAN * GLUTEN FREE [GF]

The Sweets

DESSERT BAR

SELECTION OF [3] DESSERTS

SEASONAL FRESH FRUIT DISPLAY [GF]

CHOCOLATE FUDGE S'MORES BAR

PETITE TIRAMISU SHOTS

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS:
MANGO, BERRY, CHOCOLATE

CHOCOLATE CRANBERRY
SPICED HAZELNUT BARK [GF]

CINNAMON SUGAR DOUGHNUTS
VANILLA CREAM, LEMON CURD

THREE ASSORTED COOKIE JARS
CHEF'S SELECTION

CHOCOLATE DIPPED CREAM PUFFS
ASSORTED TOPPINGS

ASSORTED FRESH FRUIT TARTLETTES

LEMON CHEESECAKE BARS

MOCHA FUDGE GANACHE BROWNIES

OR

PASSED DESSERTS

SELECTION OF [3] DESSERTS

CHOCOLATE CHIP COOKIES, MILK SHOTS

BITE SIZED CINNAMON SUGAR DOUGHNUTS
ON A STICK

MINI CHURROS, CARAMEL DRIZZLE

CHOCOLATE MOCHA MOUSSE SHOTS

PETITE FUDGE S'MORES BITES

TIRAMISU SHOTS

LAYERED STRAWBERRY SHORTCAKE SHOTS

FRUIT KEBABS, KUMQUAT MINT DRIZZLE [GF]

CRANBERRY CHOCOLATE RICE CRISPY BITES

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS: MANGO, BERRY,
CHOCOLATE

MINI CHEESECAKE BITES ON A STICK, DRIZZLE

MINI FRESH FRUIT TARTLETTES

BITE-SIZED MOCHA FUDGE GANACHE
BROWNIES

NO DESSERT, SUBTRACT \$5.00PP FROM TOTAL PACKAGE PRICE

GLUTEN FREE [GF]

Late Night Cravings

CHILDHOOD FAVORITES WITH A GROWNUP TWIST

\$10.00 PER PERSON, PER STATION - 50 GUEST MINIMUM
[50-74 GUESTS, \$12.00 PER PERSON]

SLIDER BAR

BBQ BEEF BRISKET SLIDERS
TATER TOTS

THE GRILLED CHEESE

MINI GRILLED CHEESE SANDWICHES [V]
PARMESAN FRIES

TACO STATION

MINI STEAK OR CHICKEN TACOS
QUESADILLAS, SALSA [V]

FRENCH FRY HEAVEN

ASSORTED FRENCH FRIES [V]
CHEESE, SOUR CREAM, BACON, CONDIMENTS

AM IN THE PM

CUSTOM MINI EGG BURRITOS
HASH BROWN PATTIES

AFTER HOURS FLATBREADS

CUSTOM CLASSIC CHEESE FLATBREADS [V]
KETTLE CHIPS

GLUTEN FREE [GF] VEGETARIAN [V]

Clayton Catering

WEDDING COCKTAIL RECEPTION MENU

A FREE FLOWING DINING EXPERIENCE

\$44.00 PER PERSON

[50-75 GUESTS ONLY]

SELECTION OF [1] MENU PACKAGE

WHEN IN ROME

THE ALL AMERICAN

SOUTH OF THE BORDER

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS

CUSTOM MENUS AVAILABLE UPON REQUEST

When in Rome

PASSED APPETIZERS

HEIRLOOM TOMATO, GOAT CHEESE, BASIL CROSTINI [V]

ROASTED SPINACH, FETA, MUSHROOM, CARAMELIZED ONION TULIPS [V]

ANTIPASTI APPETIZER STATION

ASSORTED CHARCUTERIE, SALAMI, PROSCIUTTO

ITALIAN CHEESES, GRISSINI, BAGUETTES

OLIVES, MARINATED VEGETABLES [V]

ITALIAN DINNER STATION

GNOCCHI, BEEF BOLOGNAISE OR SPINACH CHEESE RAVIOLI, TOMATO-VODKA CREAM SAUCE

PETITE CHICKEN SCALLOPINI WITH LEMON CAPER OR MARSALA MUSHROOM SAUCE

CAESAR SALAD, SHAVED PARMESAN, GARLIC CROUTONS [V]

BRAISED ROSEMARY POTATOES [GF]

DESSERT BAR

PETITE TIRAMISU SHOTS

MACERATED ORANGES AND STRAWBERRIES IN ORANGE LIQUEUR ***

CHOCOLATE PECAN BISCOTTI

COFFEE & TEA SERVICE

CONTAINS ALCOHOL ***

VEGETARIAN [V] GLUTEN FREE [GF]

The All American

PASSED APPETIZERS

WATERMELON, GOAT CHEESE BOXES, BALSAMIC DRIZZLE [V] [GF]

ARTICHOKE, SPINACH, MUSHROOM, HAVARTI TULIPS [V]

CRUDITES & HUMMUS*

ASSORTED LOCAL CHEESES, OLIVES, DRIED FRUIT AND CRACKERS

ASSORTED VEGETABLE CRUDITÉS, ASSORTED DIPS [GF]

CRISPY ROSEMARY PITA CHIPS

AMERICAN TWIST STATION

BBQ BEEF BRISKET SLIDERS, CARAMELIZED ONIONS, SLAW

BUTTERMILK FRIED CHICKEN TENDERS, FRENCH FRIES, CONDIMENTS

MAC AND CHEESE GRATIN [V]

TUSCAN KALE SALAD, LEMON, GARLIC, FRESH BREAD CRUMBS

DESSERT BAR

HOMEMADE CINNAMON SUGAR DOUGHNUTS, VANILLA CREAM, LEMON CURD

MANGO, STRAWBERRY, CHOCOLATE MILKSHAKE SHOTS [GF]

COFFEE & TEA SERVICE

South of the Border

PASSED APPETIZERS

CHIPOTLE CHICKEN TOSTADA, MICRO GREENS [GF]

BEEF EMPANADAS, TOMATILLO CHUTNEY

ROASTED SHRIMP JICAMA CEVICHE SHOTS [GF]

SONORAN TACO BAR

GRILLED CHICKEN TACOS OR BEEF TACOS, CILANTRO CABBAGE SLAW [GF]

SWEET POTATO, ARTICHOKE, SPINACH, LEEK ENCHILADAS, GREEN CHILE [V]

MIXED LEAF SALAD, PEARL TOMATOES, CUCUMBERS, ROASTED CORN, HERB VINAIGRETTE

SALSA ROJO, GUACAMOLE, SALSA VERDE, TORTILLA CHIPS [V]

SPANISH RICE, BLACK BEANS [GF]

DESSERT BAR

MEXICAN CHOCOLATE BROWNIES

INDIVIDUAL FLAN SHOTS

CUBED WATERMELON, LEMON SYRUP, MINT, CANDIED PEPITAS

(INDIVIDUAL PORTIONS)

COFFEE & TEA SERVICE

Clayton Catering

YOUNG ADULT'S MITZVAH MENU

A FRESH TAKE ON CHILDHOOD FAVORITES

\$30.00 PER PERSON

13 YEARS AND YOUNGER

[CHILDREN 3 & YOUNGER, NO CHARGE]

SELECTION INCLUDES THE FOLLOWING:

APPETIZER STATION

DINNER STATION

SHARED DESSERT BAR
[TEENS & ADULTS]

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS

CUSTOM MENUS AVAILABLE UPON REQUEST

UPGRADES AND ADDITIONS AVAILABLE

Appetizer Station

SELECTION OF [3] MENU ITEMS DISPLAYED ON AN APPETIZER TABLE

MINI LATKES, APPLE SAUCE, SOUR CREAM [V]

PETITE CHICKEN OR BEEF EMPANADAS

MINI QUESADILLAS, SALSA, SOUR CREAM [V]

DUMPLINGS, GINGER SAUCE

ALL BEEF FRANKS IN A BLANKET

PRETZEL BITES, HONEY MUSTARD DIP

MINI ASSORTED PIZZAS

MOZZARELLA STICKS, MARINARA

CRUDITÉS, RANCH [V] [GF]

TERIYAKI CHICKEN SATAY [GF]

PANKO CRUSTED FISH STICKS, TARTAR SAUCE

ALMOND CHICKEN SALAD WONTON, HOISIN DRIZZLE

Dinner Stations

SELECTION OF [1] STATION

THE BIG CHEESE

GRILLED CHEESE PANINIS
FOUR CHEESE MACARONI & CHEESE GRATIN
PANKO CHICKEN FINGER STRIPS, RANCH
SEASONAL GREEN SALAD, RANCH [GF]

THE ALL AMERICAN

GRILLED BEEF SLIDERS, ALL THE FIXINGS
PANKO CHICKEN FINGER STRIPS
PARMESAN FRENCH FRIES, CONDIMENTS [V]
CAESAR SALAD, SEASONED CROUTONS [V]

WOK N' ROLL

BEEF & BROCCOLI
LEMON HONEY CHICKEN BITES [GF]
VEGGIE FRIED RICE
ASIAN SLAW [V] [GF]

SOUTHWEST FIESTA

MINI SONORAN CHICKEN TACOS [GF]
NACHO BAR: CHIPS, SALSA, GUACAMOLE, CHEESE SAUCE [GF]
MEXICAN RICE [GF]
SOUTHWEST SALAD, CREAMY RANCH [GF]

PASTA PARTY

BAKED ZITI, ITALIAN MEATBALLS
SPINACH AND CHEESE RAVIOLI
GARLIC BREAD BITES
CAESAR SALAD, SEASONED CROUTONS [V]

Clayton Catering

PLATED DINNER PACKAGE

A FRESH TAKE ON A TRADITIONAL FAVORITE

STARTING AT \$60.00 PER PERSON

[50-74 GUESTS, \$66.00 PER PERSON]

FINAL PRICES BASED ON MENU SELECTIONS

SELECTION INCLUDES THE FOLLOWING:

THREE PASSED APPETIZERS

ARTISAN BREAD BASKET, BUTTER

SOUP OR PRE-PLATED SALAD

THREE ENTRÉES [TWO PROTEINS + ONE VEGETARIAN]

TWO SIDE DISHES

PLATED DESSERT OR DESSERT BAR

COFFEE BAR

CHILDREN: 4-12 YEARS OLD \$25 • 3 & YOUNGER, NO CHARGE

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]

CUSTOM MENUS AVAILABLE UPON REQUEST

****ASSIGNED SEATING CHART IS REQUIRED WITH YOUR ENTRÉE SELECTIONS 10 DAYS PRIOR TO YOUR EVENT****



Passed Appetizers

SELECTION OF [3] APPETIZERS

COLD

AHI TUNA, AVOCADO,
CHIVE CEVICHE SHOTS [GF]

ALMOND CHICKEN SALAD WONTON, HOISIN DRIZZLE

BRIE, ROASTED PEARS, FIG JAM,
ARUGULA CROSTINI [V]

HEIRLOOM TOMATO, FETA, BASIL CROSTINI [V]

RUBY & GOLDEN BEET, FETA BROCHETTE,
CILANTRO PESTO [GF]

SEARED AHI TUNA TOSTADA, AVOCADO CRÈME [GF]

SEARED PONZU SALMON, PETITE WONTON,
ASIAN SLAW

SHRIMP, JICAMA CEVICHE SHOTS [GF]

TANDOORI CHICKEN TOSTADA,
MICRO GREENS [GF]

WATERMELON, GOAT CHEESE BOXES,
BALSAMIC DRIZZLE [V] [GF]

HOT

ARTICHOKE, SPINACH, MUSHROOM,
HAVARTI TULIPS [V]

BEEF WELLINGTON, PORT REDUCTION

BROCCOLI, SPINACH, FETA CROQUETTES [V]

CHICKEN, MUSHROOM WELLINGTON,
PARSLEY PESTO

PAPRIKA CHICKEN EMPANADAS, CILANTRO PESTO

POTATO GALETTES, SMOKED SALMON TARTAR

ROASTED PEAR, BRIE, CARAMELIZED ONION, FIG TULIPS [V]

SEARED DIVER SCALLOPS, PETITE WONTON, ASIAN SLAW

SESAME GINGER CHICKEN SATAY, HOISIN DRIZZLE [GF]

SPINACH, LEEK, ARTICHOKE STRUDEL,
PARMESAN CRUST [V]

SPANISH BEEF EMPANADAS, TOMATILLO CHUTNEY

YUKON GOLD, GREEN CHILI BOURIKAS,
SESAME CRUST [V]

Premium Appetizers

ADDITIONAL \$1.00 PER PERSON, PER SELECTION

PETITE CRAB CAKES, BASIL REMOULADE

TANDOORI SHRIMP SKEWERS, CUCUMBER RAITA [GF]

CILANTRO, TEQUILA GRILLED SHRIMP SKEWERS [GF]

BACON WRAPPED SCALLOP SKEWERS [GF]

Soup & Salad Selections

SELECTION OF [1] SOUP OR [1] SALAD
DUAL SOUP & SALAD - ADDITIONAL \$5PP

SOUP

GINGER CARROT SOUP, CILANTRO CRÈME [GF]
ROASTED BUTTERNUT SQUASH PEAR SOUP, CHIVE PARMESAN CROSTINI [GF]
ROASTED CAULIFLOWER-CUMIN SOUP, BASIL CHIFFONADE [GF]
SOUTHWESTERN CHICKEN CORN CHOWDER, TORTILLA FRIZZLES [GF]
WILD MUSHROOM BISQUE [GF]

SALAD

MIXED LEAF GREENS, ROASTED PEARS, JULIENNE VEGETABLES, CANDIED NUTS,
CITRUS BERRY VINAIGRETTE (CRUMBLED BLUE CHEESE OPTIONAL) [GF]
MIXED LEAF GREENS, PEARL TOMATOES, ENGLISH CUCUMBERS, HEARTS OF
PALM, KALAMATA OLIVES, TOASTED PEPITAS, LEMON HERB VINAIGRETTE
(CRUMBLED FETA OPTIONAL) [GF]
GRILLED SEASONAL VEGETABLE TOWER, ROMAINE-RADICCHIO BLEND,
CRUSTED GOAT CHEESE MEDALLION, BASIL PESTO DRESSING [GF]
ICEBERG WEDGE, PARMESAN WAFER, CRISPY BACON LARDONS,
CREAMY CUCUMBER BLUE CHEESE DRESSING
MESCLUN GREENS, ROASTED BEETS, SLIVERED APPLES, CRISPY FETA
CROQUETTES, TOASTED PECANS, STRAWBERRY GINGER DRESSING
TUSCAN KALE SALAD, SHAVED PARMESAN, LEMON, GARLIC

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

VEGETARIAN ENTRÉES

\$58PP

EGGPLANT WELLINGTON

PEPPERS, ZUCCHINI, SESAME PUFF PASTRY, TOMATO-GARLIC COULIS

PORTABELLA MUSHROOM

LAYERED WITH SPINACH, FETA AND TOASTED HAZELNUTS [GF]

VEGETARIAN STACK

ROASTED MARINATED TOFU, SPINACH, EGGPLANT STACK [GF]

POULTRY ENTRÉES

\$60PP

BRAISED CORNISH GAME HENS

SHALLOT, LEMON, HONEY REDUCTION [GF]

STUFFED CHICKEN BREAST

LEEKs, ARTICHOKEs, PORTABELLA MUSHROOMs, GOAT CHEESE,
RED WINE-THYME DEMI-GLACE [GF]

CHICKEN SCALLOPINI

LEMON CAPER OR MUSHROOM MARSALA SAUCE (SELECT ONE)

CHICKEN WELLINGTON

SPINACH, ROASTED ONIONS, RED PEPPERS, WINE REDUCTION

Entrée Selections

SELECTION OF [2] PROTEINS AND [1] VEGETARIAN

FISH ENTRÉES

\$60PP

HERB CRUSTED SEARED SALMON FILET
FRESH TOMATO-CAPER COULIS [GF]

PANKO SESAME ROASTED SALMON
LEMON GRASS, GINGER, MANGO SALSA

PESTO CRUSTED SABLE
ROASTED TOMATO-LEEK CONFIT [MP]

SEASONAL FISH
SAUCE, DEPENDING ON SELECTION [MP]

MEAT ENTRÉES

\$64PP

BRAISED BONELESS BEEF SHORT RIB
BORDELAISE SAUCE [GF]

HERB CRUSTED BEEF RIBEYE
SHITAKE MUSHROOMS, RED WINE REDUCTION [GF]

MUSTARD HERB CRUSTED LAMB CHOPS
ROASTED TOMATO SHALLOT CONFIT [GF] (\$70PP)

SEARED BEEF TENDERLOIN
MUSTARD-HERB DEMI-GLACE [MP] [GF]

TENDERLOIN BEEF & MUSHROOM DUXELLE WELLINGTON
RED WINE-THYME REDUCTION

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS [MP]

VEGETARIAN [V] GLUTEN FREE [GF]

Side Selections

SELECTION OF [2] SIDE DISHES

Starch

GARLIC HERB MASHED POTATOES

GRILLED ROSEMARY POLENTA WEDGES

ORZO PASTA EDAMAME PILAF

OVEN ROASTED HERBED BABY
POTATOES

RED QUINOA, ROASTED CORN, GREEN
ONION COUSCOUS PILAF TIMBALE

ROSEMARY HERB CREAMY POLENTA

WILD AND BASMATI RICE CUMIN PILAF

Vegetables

ASSORTMENT OF ROASTED SEASONAL
VEGETABLES

BRUSSELS SPROUTS, ALE AND SOY

CUMIN ROASTED SUNBURST SQUASH

GRILLED BABY PEPPER MÉLANGE

SAUTÉED HARICOT VERTS

ROASTED ASPARAGUS SPEARS

ROASTED JULIENNE CARROTS, DILL, SEA SALT

ROASTED ROOT VEGETABLE MÉLANGE

ROASTED ZUCCHINI, YELLOW SQUASH MEDLEY

ALL CHOICES ARE SUBJECT TO SEASONAL AVAILABILITY

VEGETARIAN [V] GLUTEN FREE [GF]

The Sweets

SELECTION OF [1] PLATED DESSERT OR [3] DESSERT BAR ITEMS

PLATED DESSERTS

CHOCOLATE VOLCANO TOWER, CARAMEL SAUCE, STRAWBERRY SALAD
TIRAMISU TOWER, RASPBERRY COULIS, SEASONAL BERRY MEDLEY
WINE POACHED PEAR, PAVLOVA, COFFEE CREAM, CARAMEL SAUCE
APPLE CRUMBLE TORTE, VANILLA BEAN CREAM, WHISKEY MAPLE SAUCE
CRÈME BRÛLÉE, CITRUS BERRY SALAD, MINT CHIFFONADE

DESSERT BAR

SEASONAL FRESH FRUIT DISPLAY [GF]
FRUIT KEBABS, KUMQUAT MINT DRIZZLE [GF]
CHOCOLATE MOCHA MOUSSE SHOTS
CHOCOLATE FUDGE SMORE'S BAR
PETITE TIRAMISU SHOTS
CREAMY CARAMEL FLAN SHOTS [GF]
VANILLA CRÈME BRÛLÉE SHOTS [GF]
MILKSHAKE SHOTS: MANGO, BERRY, CHOCOLATE
CHOCOLATE PECAN BISCOTTI
CHOCOLATE CRANBERRY SPICED HAZELNUT BARK [GF]
CINNAMON SUGAR DOUGHNUTS: VANILLA CREAM, LEMON CURD
[3] ASSORTED COOKIE JARS - CHEF'S CHOICE
CHOCOLATE DIPPED CREAM PUFFS, ASSORTED TOPPINGS
ASSORTED FRESH FRUIT TARTLETES
FROZEN LEMON CHEESECAKE BARS
MOCHA FUDGE GANACHE BROWNIES

NO DESSERT, SUBTRACT \$5.00PP FROM TOTAL PACKAGE PRICE

GLUTEN FREE [GF]

Late Night Cravings

CHILDHOOD FAVORITES WITH A GROWNUP TWIST

\$10.00 PER PERSON, PER STATION - 50 GUEST MINIMUM
[50-74 GUESTS, \$12.00 PER PERSON]

SLIDER BAR

BBQ BEEF BRISKET SLIDERS
TATER TOTS

THE GRILLED CHEESE

MINI GRILLED CHEESE SANDWICHES [V]
PARMESAN FRIES

TACO STATION

MINI STEAK OR CHICKEN TACOS
QUESADILLAS, SALSA [V]

FRENCH FRY HEAVEN

ASSORTED FRENCH FRIES [V]
CHEESE, SOUR CREAM, BACON, CONDIMENTS

AM IN THE PM

CUSTOM MINI EGG BURRITOS
HASH BROWN PATTIES

AFTER HOURS FLATBREADS

CUSTOM CLASSIC CHEESE FLATBREADS [V]
KETTLE CHIPS

GLUTEN FREE [GF] VEGETARIAN [V]

Clayton Catering

COCKTAIL RECEPTION MENU

A MODERN, INFORMAL DINING EXPERIENCE

\$36.00 PER PERSON

[50-75 GUESTS, \$40.00 PER PERSON]

[50 PERSON MINIMUM REQUIRED]

SELECTION OF [1] MENU PACKAGE

WHEN IN ROME

THE ALL AMERICAN

SOUTH OF THE BORDER

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS

CUSTOM MENUS AVAILABLE UPON REQUEST

When in Rome

PASSED APPETIZERS

HEIRLOOM TOMATO, GOAT CHEESE, BASIL, CROSTINI [V]
ROASTED SPINACH, FETA, MUSHROOM, CARAMELIZED ONION TULIPS [V]

ANTIPASTI APPETIZER STATION

ASSORTED CHARCUTERIE, SALAMI, PROSCIUTTO [GF]
ITALIAN CHEESES, GRISSINI, BAGUETTES
OLIVES, MARINATED VEGETABLES [V]

ITALIAN DINNER STATION

GNOCCHI, BEEF BOLOGNAISE OR SPINACH CHEESE RAVIOLI, TOMATO-VODKA CREAM SAUCE
PETITE CHICKEN SCALLOPINI WITH LEMON CAPER OR MARSALA MUSHROOM SAUCE
CAESAR SALAD, SHAVED PARMESAN, GARLIC CROUTONS [V]
BRAISED ROSEMARY POTATOES

DESSERT BAR

PETITE TIRAMISU SHOTS
MACERATED ORANGES AND STRAWBERRIES IN ORANGE LIQUEUR ***
CHOCOLATE PECAN BISCOTTI
COFFEE & TEA SERVICE

CONTAINS ALCOHOL ***

VEGETARIAN [V] GLUTEN FREE [GF]

The All American

PASSED APPETIZERS

WATERMELON, GOAT CHEESE BOXES, BALSAMIC DRIZZLE [GF] [V]

ARTICHOKE, SPINACH, MUSHROOM, HAVARTI TULIPS [V]

CRUDITES & HUMMUS*

ASSORTED LOCAL CHEESES, OLIVES, DRIED FRUIT AND CRACKERS

ASSORTED VEGETABLE CRUDITÉS, ASSORTED DIPS [GF]

CRISPY ROSEMARY PITA CHIPS

AMERICAN TWIST STATION

BBQ BEEF BRISKET SLIDERS, CARAMELIZED ONIONS, SLAW

BUTTERMILK FRIED CHICKEN TENDERS, FRENCH FRIES, CONDIMENTS

MAC AND CHEESE GRATIN [V]

TUSCAN KALE SALAD, LEMON, GARLIC, FRESH BREAD CRUMBS

DESSERT BAR

HOMEMADE CINNAMON SUGAR DOUGHNUTS, NUTELLA, CREAM

MANGO, STRAWBERRY, CHOCOLATE MILKSHAKE SHOTS [GF]

COFFEE & TEA SERVICE

South of the Border

PASSED APPETIZERS

CHIPOTLE CHICKEN TOSTADA, MICRO GREENS [GF]

BEEF EMPANADAS, TOMATILLO CHUTNEY

ROASTED SHRIMP JICAMA CEVICHE SHOTS [GF]

SONORAN TACO BAR

GRILLED CHICKEN TACOS OR BEEF TACOS, CILANTRO CABBAGE SLAW [GF]

SWEET POTATO, ARTICHOKE, SPINACH, LEEK ENCHILADAS, GREEN CHILE [V]

MIXED LEAF SALAD, PEARL TOMATOES, CUCUMBERS, ROASTED CORN, HERB VINAIGRETTE

SALSA ROJO, GUACAMOLE, SALSA VERDE, TORTILLA CHIPS [V]

SPANISH RICE, BLACK BEANS [GF]

DESSERT BAR

MEXICAN CHOCOLATE BROWNIES

INDIVIDUAL FLAN SHOTS

CUBED WATERMELON, LEMON SYRUP, MINT, CANDIED PEPITAS

(INDIVIDUAL PORTIONS)

COFFEE & TEA SERVICE

Clayton Dessert Bar

\$10.00 PER PERSON

SELECTION OF [3] ITEMS

SEASONAL FRESH FRUIT DISPLAY [GF]

CHOCOLATE FUDGE S'MORES BAR

PETITE TIRAMISU SHOTS

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS: MANGO, BERRY, CHOCOLATE

CHOCOLATE CRANBERRY SPICED HAZELNUT BARK [GF]

CINNAMON SUGAR DOUGHNUTS, VANILLA CREAM, LEMON CURD

THREE ASSORTED COOKIE JARS - CHEF'S SELECTION

CHOCOLATE DIPPED CREAM PUFFS, ASSORTED TOPPINGS

ASSORTED FRESH FRUIT TARTLETTES

LEMON CHEESECAKE BARS

MOCHA FUDGE GANACHE BROWNIES

GLUTEN FREE [GF]

Clayton Passed Desserts

\$10.00 PER PERSON

SELECTION OF [3] PASSED DESSERTS

CHOCOLATE CHIP COOKIES, MILK SHOTS

BITE SIZED CINNAMON SUGAR DOUGHNUTS ON A STICK

MINI CHURROS, CARAMEL DRIZZLE

CHOCOLATE MOCHA MOUSSE SHOTS

PETITE FUDGE S'MORES BITES

TIRAMISU SHOTS

LAYERED STRAWBERRY SHORTCAKE SHOTS

FRUIT KEBABS, KUMQUAT MINT DRIZZLE [GF]

CRANBERRY CHOCOLATE RICE CRISPY BITES

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS: MANGO, BERRY, CHOCOLATE

MINI CHEESECAKE BITES ON A STICK, DRIZZLE

MINI FRESH FRUIT TARTLETES

BITE-SIZED MOCHA FUDGE GANACHE BROWNIES

GLUTEN FREE [GF]

Clayton Catering

DINNER STATIONS PACKAGE

A MODERN CHOICE FOR AN UPBEAT ENERGETIC VIBE

[2] DINNER STATIONS \$48.00 PER PERSON

[50-74 GUESTS, \$54.00 PER PERSON]

THREE PASSED APPETIZERS

DISPLAY OF ARTISAN BREADS

TWO DINNER STATIONS

DESSERT BAR OR PASSED DESSERTS

COFFEE BAR

[3] DINNER STATIONS \$60.00 PER PERSON

[50-74 GUESTS, \$66.00 PER PERSON]

THREE PASSED APPETIZERS

DISPLAY OF ARTISAN BREADS

THREE DINNER STATIONS

DESSERT BAR OR PASSED DESSERTS

COFFEE BAR

CHILDREN: 4-12 YEARS OLD \$25 • 3 & YOUNGER, NO CHARGE

PRICES MAY FLUCTUATE DUE TO MARKET CONDITIONS

CUSTOM MENUS AVAILABLE UPON REQUEST

Passed Appetizers

SELECTION OF [3] APPETIZERS

COLD

AHI TUNA, AVOCADO,
CHIVE CEVICHE SHOTS [GF]

ALMOND CHICKEN SALAD WONTON, HOISIN DRIZZLE

BRIE, ROASTED PEARS, FIG JAM,
ARUGULA CROSTINI [V]

HEIRLOOM TOMATO, FETA, BASIL CROSTINI [V]

RUBY & GOLDEN BEET, FETA BROCHETTE,
CILANTRO PESTO [GF]

SEARED AHI TUNA TOSTADA, AVOCADO CRÈME [GF]

SEARED PONZU SALMON, PETITE WONTON,
ASIAN SLAW

SHRIMP, JICAMA CEVICHE SHOTS [GF]

TANDOORI CHICKEN TOSTADA,
MICRO GREENS [GF]

WATERMELON, GOAT CHEESE BOXES,
BALSAMIC DRIZZLE [V] [GF]

HOT

ARTICHOKE, SPINACH, MUSHROOM,
HAVARTI TULIPS [V]

BEEF WELLINGTON, PORT REDUCTION

BROCCOLI, SPINACH, FETA CROQUETTES [V]

CHICKEN, MUSHROOM WELLINGTON,
PARSLEY PESTO

PAPRIKA CHICKEN EMPANADAS, CILANTRO PESTO

POTATO GALETTES, SMOKED SALMON TARTAR

ROASTED PEAR, BRIE, CARAMELIZED ONION, FIG TULIPS [V]

SEARED DIVER SCALLOPS, PETITE WONTON, ASIAN SLAW

SESAME GINGER CHICKEN SATAY, HOISIN DRIZZLE [GF]

SPINACH, LEEK, ARTICHOKE STRUDEL,
PARMESAN CRUST [V]

SPANISH BEEF EMPANADAS, TOMATILLO CHUTNEY

YUKON GOLD, GREEN CHILI BOURIKAS,
SESAME CRUST [V]

Premium Appetizers

ADDITIONAL \$1.00 PER PERSON, PER SELECTION

PETITE CRAB CAKES, BASIL REMOULADE

TANDOORI SHRIMP SKEWERS, CUCUMBER RAITA [GF]

CILANTRO, TEQUILA GRILLED SHRIMP SKEWERS [GF]

BACON WRAPPED SCALLOP SKEWERS [GF]

VEGETARIAN [V] GLUTEN FREE [GF]

Dinner Stations

SELECTION OF [2] OR [3] DINNER STATIONS

SONORAN BAR

GRILLED CHICKEN OR BEEF TACOS, CORN AND FLOUR TORTILLAS, CILANTRO-CABBAGE SLAW
SWEET POTATO, ARTICHOKE, SWISS CHARD & LEEK ENCHILADAS, GREEN ENCHILADA SAUCE [GF]
MIXED GREENS, PEARL TOMATOES, CUCUMBERS, ROASTED FRESH CORN, HERBED VINAIGRETTE [GF]
SALSA ROJO, GUACAMOLE, SALSA VERDE [GF]

WHEN IN ROME

GNOCCHI WITH BEEF BOLOGNAISE OR SPINACH CHEESE RAVIOLI, TOMATO-VODKA CREAM SAUCE
PETITE CHICKEN SCALLOPINI WITH LEMON CAPER OR MUSHROOM MARSALA SAUCE
BRAISED ROSEMARY POTATOES [GF]
CAPRESE SALAD, TOMATO, MOZZARELLA, BASIL, OLIVES [GF]

PAN PACIFIC

BEEF, BASIL, DAIKON SUMMER ROLLS, HOISIN SAUCE [GF]
SESAME CRUSTED SALMON, VEGETABLE STIR-FRY [GF]
PANKO CRUSTED CHICKEN LETTUCE WRAPS, PEA SHOOT SLAW, SIRACHA AIOLI
SHREDDED NORI, PICKLED GINGER, SNAP PEAS, BABY SHRIMP SALAD, GINGER-MISO DRESSING [GF]

CALI FRESH

**LEMON CHICKEN BREAST, AVOCADO-APPLE SALSA OR FLAT IRON STEAK, SAUTÉED GREENS [GF]
ROASTED SEASONAL VEGETABLES, OLIVE OIL, CORIANDER, SEA SALT [GF]
HERB ROASTED POTATOES [GF]
GREEN SALAD, JICAMA, CUCUMBERS, FIGS, PECANS, PARMESAN, LEMON VINAIGRETTE [GF]
**CHICKEN AND STEAK MAY BE SELECTED FOR AN ADDITIONAL \$5.00 PER PERSON

VEGETARIAN [V] GLUTEN FREE [GF]

ALL AMERICAN TWIST

BBQ BEEF BRISKET SLIDERS, CARAMELIZED ONIONS, SLAW
BUTTERMILK FRIED CHICKEN TENDERS, FRENCH FRIES, CONDIMENTS
MAC AND CHEESE GRATIN
TUSCAN KALE SALAD, LEMON, GARLIC, FRESH BREAD CRUMBS

SLIDER BAR

BBQ BEEF BRISKET OR BEEF SLIDERS, CARAMELIZED ONIONS
GRILLED MUSHROOM SLIDERS, CARAMELIZED ONIONS, ARUGULA, TOMATO CHUTNEY OR
CRISPY FISH SLIDER, COLESLAW
PARSLEY PARMESAN FRIES, KETCHUP
ARIZONA SEASONAL GREEN SALAD [GF]

CREATIVE COMFORT

HOME-STYLE CHICKEN POT PIE
GRILLED SHARP CHEDDAR PANINI, FIG PRESERVE, ARUGULA
ROASTED TOMATO SOUP, BASIL PESTO [GF]
ROMAINE, RADICCHIO, EDAMAME CAESAR SALAD
FRESH JALAPEÑO CHEDDAR BISCUITS

WAY DOWN SOUTH

BUTTERMILK FRIED CHICKEN TENDERS
SHRIMP AND GRITS, FENNEL-CARROT MEDLEY, THYME BEURRE BLANC [GF]
FOUR CHEESE MAC AND CHEESE
JALAPEÑO CORN MUFFINS
TOMATO, CORN, WILD GREENS SALAD, CHEDDAR DRESSING [GF]

MASHED POTATO BAR

YUKON GOLD MASHED POTATOES [GF]
BEEF BRISKET, BACON CRUMBLES, GRILLED ONIONS, BROCCOLI FLORETS, GRILLED MUSHROOMS,
GRATED CHEESE, SCALLIONS, SOUR CREAM [GF]
TUSCAN KALE SALAD, LEMON, GARLIC, FRESH BREAD CRUMBS

MEDITERRANEAN MIX

****MARINATED CHICKEN RED PEPPER KEBABS OR GRILLED BEEF KIBBIE KEBABS [GF]**
QUINOA STUFFED ROASTED BABY EGGPLANT, ROMA TOMATO, TOMATO-SHALLOT COULIS [GF]
FLATBREADS, HUMMUS BI TAHINI, HARISSA, TZATZIKI
CHOPPED TURKISH SALAD, TOMATO, CUCUMBER, PICKLED RED ONION, SUMAC [GF]
****CHICKEN AND BEEF MAY BE SELECTED FOR AN ADDITIONAL \$5.00 PER PERSON**

Premium Dinner Stations

ADDITIONAL \$10.00 PER PERSON, PER STATION

SIMPLY SUSHI

ASSORTED FRESH SUSHI ROLLS: TUNA, SALMON, CRAB, VEGETABLE [MADE IN HOUSE] [GF]
SESAME CRUSTED SALMON, SUNOMONO SALAD [GF]
TEMPURA VEGETABLES, BASIL AIOLI AND SEASONED EDAMAME

BBQ BABY BACK

BBQ BABY BACK RIBS AND GRILLED CHICKEN BREASTS, FRESH BBQ SAUCE [GF]
SEASONED FRENCH FRIES AND BAKED BEANS [GF]
JALAPEÑO CORN BREAD, HONEY
MARDI GRAS COLESLAW, CREAMY VINAIGRETTE [GF]

CARVING

HERB CRUSTED BEEF TENDERLOIN [GF]
BRINED TURKEY BREAST [GF]
SILVER DOLLAR ROLLS, PRETZEL ROLLS, CRANBERRY CHUTNEY, AU JUS, CONDIMENTS
GARLIC HERB MASHED POTATOES [GF]
GREEN SALAD, JULIENNE VEGETABLES, OLIVES, FETA, LEMON VINAIGRETTE [GF]

The Sweets

DESSERT BAR

SELECTION OF [3] DESSERTS

SEASONAL FRESH FRUIT DISPLAY [GF]

CHOCOLATE FUDGE S'MORES BAR

PETITE TIRAMISU SHOTS

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS:
MANGO, BERRY, CHOCOLATE

CHOCOLATE CRANBERRY
SPICED HAZELNUT BARK [GF]

CINNAMON SUGAR DOUGHNUTS
VANILLA CREAM, LEMON CURD

THREE ASSORTED COOKIE JARS
CHEF'S SELECTION

CHOCOLATE DIPPED CREAM PUFFS
ASSORTED TOPPINGS

ASSORTED FRESH FRUIT TARTLETTES

LEMON CHEESECAKE BARS

MOCHA FUDGE GANACHE BROWNIES

OR

PASSED DESSERTS

SELECTION OF [3] DESSERTS

CHOCOLATE CHIP COOKIES, MILK SHOTS

BITE SIZED CINNAMON SUGAR DOUGHNUTS
ON A STICK

MINI CHURROS, CARAMEL DRIZZLE

CHOCOLATE MOCHA MOUSSE SHOTS

PETITE FUDGE S'MORES BITES

TIRAMISU SHOTS

LAYERED STRAWBERRY SHORTCAKE SHOTS

FRUIT KEBABS, KUMQUAT MINT DRIZZLE [GF]

CRANBERRY CHOCOLATE RICE CRISPY BITES

CREAMY CARAMEL FLAN SHOTS [GF]

VANILLA CRÈME BRÛLÉE SHOTS [GF]

MILKSHAKE SHOTS: MANGO, BERRY,
CHOCOLATE

MINI CHEESECAKE BITES ON A STICK, DRIZZLE

MINI FRESH FRUIT TARTLETTES

BITE-SIZED MOCHA FUDGE GANACHE
BROWNIES

NO DESSERT, SUBTRACT \$5.00PP FROM TOTAL PACKAGE PRICE

GLUTEN FREE [GF]

Late Night Cravings

CHILDHOOD FAVORITES WITH A GROWNUP TWIST

\$10.00 PER PERSON, PER STATION - 50 GUEST MINIMUM
[50-74 GUESTS, \$12.00 PER PERSON]

SLIDER BAR

BBQ BEEF BRISKET SLIDERS
TATER TOTS

THE GRILLED CHEESE

MINI GRILLED CHEESE SANDWICHES [V]
PARMESAN FRIES

TACO STATION

MINI STEAK OR CHICKEN TACOS
QUESADILLAS, SALSA [V]

FRENCH FRY HEAVEN

ASSORTED FRENCH FRIES [V]
CHEESE, SOUR CREAM, BACON, CONDIMENTS

AM IN THE PM

CUSTOM MINI EGG BURRITOS
HASH BROWN PATTIES

AFTER HOURS FLATBREADS

CUSTOM CLASSIC CHEESE FLATBREADS [V]
KETTLE CHIPS

GLUTEN FREE [GF] VEGETARIAN [V]